

<u>CAVEMAN CHOCOLATE CHUNK COOKIES</u> (GLUTEN FREE)

4 C. almond meal (1 full bag from Trader Joe's)
1 tsp. baking soda
1/2 tsp. salt
1/4 C. coconut oil
1/4 C. raw honey
2 omega 3 eggs
1 tsp. vanilla extract
1 tsp. almond extract
10 oz. (2 C.) roasted, unsalted macadamia nuts,
chopped or pulsed in food processor
2-5 oz. bars 72% cocoa baking chocolate, chopped
or pulsed in food processor

Serving Size (27g Servings Per Con Amount Per Serving	 I)		cts
Calories 150 C	Calori	es from	Fat 120
% Daily Value*			
Total Fat 13g			20%
Saturated Fat 3.5g			18%
Trans Fat 0g			
Cholesterol 10mg			3%
Sodium 55mg			2%
Total Carbohydrate 7g			- / 0
Dietary Fiber 2g 8%			
Sugars 4g			
Protein 3g			
Vitamin A 0%	• \/	/itamin (<u>` 0%</u>
	-		. 0 /0
Calcium 4%		ron 4%	
*Percent Daily Values a diet. Your daily values n depending on your calo Calori	nay be rie nee	higher or I	
Total Fat Less Saturated Fat Less Cholesterol Less Sodium Less Total Carbohydrate Dietary Fiber Calories per gram: Calories per gram:	than than than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Preheat oven to 350°. Line baking sheets with parchment paper. In a large bowl combine the almond meal, baking soda and salt. Mix well and set aside. Over low heat, in a small saucepan, gently melt coconut oil and honey. Add to large bowl with meal mixture. Add eggs, one at a time, and mix well. Add vanilla and almond extracts; mix. Add macadamia nuts and chocolate; mix until fully incorporated. Shape dough into 1-ounce balls; place on cookie sheet and flatten slightly. Bake for 12 to 15 minutes until golden. Allow to cool before removing from pan.

NUTRITION FACTS: Serving size: 1 cookie per serving, 48 servings